

MARICOPA COUNTY HEALTH CODE FOR MOBILE UNITS

MARICOPA COUNTY HEALTH CODE

CHAPTER VIII

FOOD, FOOD PRODUCTS, FOOD HANDLING ESTABLISHMENTS

SECTION 3

MOBILE FOOD ESTABLISHMENTS

REGULATION 1. Definition

"Mobile food service" means selling, offering for sale or dispensing food for human consumption from any vehicle or other temporary or itinerant station.

REGULATION 2.

- a. For the purposes of this Health Code, mobile food establishments are classified as follows:

- (1) "Mobile Food Unit" means and refers to a mobile eating and drinking vehicle-mounted food service establishment designed to be readily movable at which food is composed, compounded, processed or prepared and from which the food is vended, sold or given away, and which may in addition similarly dispense any other food.
- (2) "Pushcart" means and refers to a non-self-propelled vehicle limited to the serving of non-potentially hazardous foods or commissary-wrapped foods maintained at proper temperatures, or limited to the preparation and serving of frankfurters. Unpackaged non-potentially hazardous food items approved for sale from a pushcart shall be limited to popcorn, nuts, produce, pretzels and similar bakery products, and snow cones.
- (3) "Food Peddler" means and refers to a Retail Food Establishment from which prepackaged, frozen or canned prepared food which is wrapped, packaged, portioned, kept in ready-to-eat units or raw fruits and vegetables are vended, sold, or given away but in which establishment the food is not composed, compounded, processed or prepared. Mobile Retail Food Establishments may dispense soda fountain drinks, hot drinks, and assemble snow cones from approved and properly installed equipment.
- (4) "Temporary Food Service Establishment" means and refers to a Food Service Establishment that operates in conjunction with a fair, rodeo, exhibition or similar event for not more than seventeen (17) consecutive days within any permit year provided it is the same permittee, at the same location and the same event. At the termination of the event the Food Service Establishment shall be removed from the premises.

REGULATION 3. Compliance

Every mobile food establishment shall be operated and maintained in a clean and sanitary condition in compliance with the appropriate parts of Chapter VIII, Section 1, the general regulations of this code for food establishments, Section 2, Food Service Establishments Regulations, and with the specific provisions of this section.

REGULATION 4. Permits Required

No person shall operate or maintain a mobile food establishment without a valid permit to do so from the Department. A separate permit is required for each establishment.

REGULATION 5. Approval of Plans Required

No Mobile Food Unit or Pushcart shall be constructed, nor shall any major alteration or addition be made thereto, unless detailed plans and specifications for the unit have been to and approved by the Department; nor shall any construction, alteration, or addition be made excepting in accordance with approved plans.

REGULATION 6. General Requirements

- a. The name and vehicle number of the establishment shall be plainly indicated on each side of the exterior of the vehicle in letters of contrasting colors at least three inches high with a minimum 3/8 inch wide for all Mobile Food Units, Pushcarts, and Food Peddlers.
- b. The cab or driving portion of the vehicle for Mobile Food Units and Temporary Food Service establishments shall be separated from the preparation and serving area of the vehicle by a solid partition.
- c. Doors to food preparation areas shall be effectively self-closing and kept closed for Mobile Food Units and Temporary Food Service establishments.
- d. Compressors, auxiliary engines, generators and similar mechanical units that are not an integral part of food preparation or storage equipment shall be installed completely separated from food preparation and storage and accessible from the exterior for Mobile Food Units and Temporary Food Service establishments.
- e. Adequate and durable waste containers of easily cleanable construction, with self-closing covers shall be furnished for the use of customers and the operator for all mobile food establishments.
- f. Adequate, suitable and separate space shall be provided for the proper storage of
 - (1) Food and food service materials and
 - (2) Linens, uniforms, clothing and similar items for all mobile food establishments.

- g. Mobile Food Unit, Pushcart, Food Peddler, and Temporary Food Service establishments shall provide for use by the consumers single-service ware only, which shall be stored in their original package in a clean, dry area and dispensed from an approved dispenser. Straws shall be wrapped or dispensed from approved, enclosed dispensers.
- h. Mobile Food Units and Pushcarts shall operate from a commissary or other fixed food service establishment and shall report at least daily to such location for all supplies and for cleaning and service operations.
- i. Mobile Food Unit, Pushcart, and Food Peddler establishments shall at all times remain vehicle mounted and readily movable. No permanent utility connections are permitted. Any utility connection shall be of temporary, quick-disconnect design.

REGULATION 7. Interior Fixtures

- a. A three-compartment metal sink equipped with a dual integral metal drain board shall be provided. Each compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep and each drain board shall be at least 144 square inches. The sink shall be provided with hot and cold water through a mixing faucet with a swivel spigot capable of servicing each compartment individually for Mobile Food Units. Pushcarts exempt.
- b. A hand washing lavatory at least 9 inches wide, 9 inches long, and 5 inches deep with hot and cold water supplied through a mixing type faucet, hand washing compound and sanitary towels, shall be provided in Mobile Food Units and Pushcarts.
- c. Light bulbs and tubes shall be covered in a protective shield and light fixtures shall be installed so as to obviate hazard to personnel or food materials in Mobile Food Unit, Pushcart, Food Peddler, and Temporary Food Service establishments.

REGULATION 8. Food Protection

- a. Only food preparation, dispensing and cleansing equipment may be stored in the food preparation or food storage areas. Soaps, disinfectants, insecticides or other hazardous substances shall be stored separately and safely away from any food storage or food contact surface for all mobile food establishments.
- b. All ready-to eat foods offered for customer self-service, except raw fruits and vegetables, shall be individually prepackaged and labeled, listing ingredients, and giving the location of the establishment where the food was prepared; and in addition, if perishable, the label shall carry the date of packaging for Mobile Food Unit, Pushcart, Food Peddler, and Temporary Food Service establishments. Perishable food shall not be sold or served more than 24 hour from the date of packaging. No food once placed and offered for sale on Mobile Food Unit, Pushcart, Food Peddler, and Temporary Food Service establishments may be rewrapped or redated.

- c. Frozen food which has been thawed shall not be refrozen in Mobile Food Unit, Pushcart, Food Peddler, and Temporary Food Service establishments.
- d. Salt, sugar, catsup, mustard, and similar condiments shall be served in individually wrapped, single-service containers, or from an approved dispenser for Mobile Food Unit, Pushcart, Food Peddler, and Temporary Food Service establishments.
- e. Ice used in food or on food contact surfaces shall meet the requirements for the wholesomeness of food in all mobile food establishments.
- f. When the mobile food establishment is in transit, all closures shall be in place and all food appropriately protected against contamination or spoilage.

REGULATION 9. Service Openings

- a. Mobile Food Unit establishments shall have
 - (1) Service openings shall be limited to 216 square inches (such as 12" x 18") each, and equipped with a screen or window which shall be closed when not in use.
 - (2) Multiple service openings shall be at least 18 inches apart.
 - (3) Service counters shall be smooth and easily cleanable.
- b. All doors, windows, and service openings shall be provided with effective closing devices in Mobile Food Unit, Food Peddler, and Temporary Food Service establishments.

REGULATION 10. Water and Wastewater

- a. Mobile food Unit, and Pushcart establishments shall have . . .
 - (1) A potable water system under pressure, of a capacity (minimum 30 gallons) to furnish sufficient hot and cold water needed for food preparation, utensil cleaning and hand washing, and capable of delivering at least one gallon per minute to each sink basin on the unit; pushcarts will provide a minimum potable water storage capacity of 10 gallons:
 - (2) Water system inlet fillings protected against use for any other service and from potential contamination from any source:
 - (3) A hot water heater capable of delivering water at 120°F. (49°C.) whenever needed:
 - (4) A liquid waste storage tank with a capacity at least 15% larger than the potable water storage tank. The waste tank shall be installed so as to be readily drained and flushed:
 - (5) An approved wastewater disposal system.

- b. Where used, the potable water tank shall be filled from an approved source in a sanitary manner with filling pipe capped when not in use.
- c. Sanitary toilet facilities for the use of the food service personnel shall be readily available wherever any class mobile food establishment is operated at the same site for more than a one-hour period.
- d. Water and sewage piping connected to and serving Mobile Food Unit, Pushcart, and Temporary Food Service establishments shall not exceed 50 feet in length.
- e. Mobile Food Unit, Pushcart, and Temporary Food Service establishments connected to an approved potable water system shall also be connected to an approved sewage disposal system.
- f. "Y" type connections are prohibited on water and sewage lines for Mobile Food Unit, Pushcart, and Temporary Food Service establishments.
- g. Wastewater holding tanks shall be emptied into an approved sewage disposal system.

REGULATION 11. Additional Regulations for Food Peddler

- a. When serving from a fixed location, the vehicle and sales stand shall be parked or located on a surface which minimizes exposure of produce to dirt and dust. Each such vendor shall clean the premises at the close of each day's business.
- b. All food shall be stored and displayed at least two (2) feet above the ground surface.
- c. Sampling procedure from any class vendor must be approved by the Department in writing.
- d. Cutting, portioning of produce or fruits, e.g., melons, etc., by vendor is prohibited.
- e. Only unshelled bulk nuts may be handled and portioned for sale by vendor.
- f. A Food Peddler may dispense soda fountain hot drinks and assemble snow cones from approved and properly installed equipment.
- g. Personal vehicles (passenger cars, station wagons) are prohibited for use as a Food Peddler.

REGULATION 12. Additional Regulation for Mobile Food Units, and Pushcarts

- a. All food service employees must attend food handlers training class.